The GRANARY



BUILT **1869**





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Welcome to Bristol's most beautiful and unusual dining and events spaces.

The Granary is an extraordinary red-brick, Grade-II Bristol Byzantine landmark on Welsh Back originally built in 1869 as a grain store. It spent much of the late 20thcentury as a music venue, its walls echoing to the licks of Clapton, Black Sabbath, Genesis, Thin Lizzie, Billy Idol, the Sex Pistols, Dire Straits, Queen and many more.

It's also served time as a filming location; it was here that Del Boy fell through the bar in Only Fools and Horses.

WHY THE GRANARY

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We are a locally run independent business who are passionate about parties. To us, every celebration is important. We take great care to make sure you and your guests experience is the best it can be, from the moment you arrive to when you depart. Every event is personalised. Every detail is considered.

With a variety of private, bookable spaces your next event couldn't be in better hands. We can cater for everything from intimate gatherings to large-scale parties and networking events.

Our beautiful bar & restaurant provide striking interiors, fabulous food, contemporary cocktails and an extensive wine list. Our experienced events team provides guidance for every step of your party's journey, from the initial concept to the big day itself. All you have to do is relax and enjoy hosting a truly special celebration. We take pride in creating unique tailor-made experiences for each and everyone of our parties.

Housed in enviable city-centre settings, close to Temple Meads and with ample on street parking, your guests will have no trouble getting to and from your celebration. And with a host of adaptable, quirky spaces, including stylish open plan chef's table, cosy mural booth and stunning banquet style seating , we can cater for anything from intimate drinksand canapés to sit down dinners and dancing.

From intimate receptions for 20 to lavish occasions for 100 we've got it covered.





FOOD YOU WANT TO FEAST ON

We work closely with the best farms and suppliers within a 40 mile radius. Our fresh, seasonal menus change through the year so we can use the best produce available.

We offer a modern British menu that revolves around seasonal and sustainable ingredients, with flavours inspired by the Byzantine trade routes cooked over an open fire.

Our meats are prepared using a nose-to-tail approach, we do all our own butchery on site. We have a zero waste policy and our whey, vegetable and fruit peels are used in the club for cocktail syrups and drink infusions. All menus feature a stellar cast of local suppliers: rare variety grains are sourced from Shipton Mill, day boat fish delivered daily from Wing of St Mawes. Meat is procured from Story Farms, which uses regenerative wildlife-friendly farming practises. Vegetables come from Degusta, and milk is supplied by Bruton Dairy.

Seasonality and sustainability flows through into our bar & Club menu too, including Wogan Coffee, Lost and Grounded Brewery, Branch cider, spirits from Bristol Distilling Company and the award-winning vineyard Woodchester Valley.

PERSONAL TOUCHES FOR MEMORABLE PARTIES

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We believe in taking the time to tailor your party to your exact requirements, from the smallest personal touches to the more lavish gestures

We have a myriad of dining alternatives, from three-course extravaganzas, creative canapés, innovative bowl food or buffet style dining to hearty sharing platters and wholesome late night nibbles.

Our mixologists are experts at handcrafting classic and contemporary cocktails and low/no drinks. Inspired by the season or created to suit your theme, our exceptional drinks will delight and surprise your guests.

Our unique and mostly open-plan spaces can be tailored to suit your exact needs. With a range of drink and food packages to choose from, select one of our delicious menus or work alongside us to create something completely bespoke.

Once you've chosen your space, our wonderful team will ensure your event runs seamlessly from start to finish. With a dedicated events host who will be on hand to deliver everything you require.

PRIVATE DINING & EVENTS

We have several semi-private areas across the Granary that are perfect for everything from business brunches, lunches, and dinners to meetings. Our venue is the ideal place to hold events, from informal drinks to very special occasions. We cater for everything from book launches, fashion shoots and meetings to office parties, all of which are tailored to suit each event perfectly..

NETWORKING, PRESENTATIONS & MEETINGS

Whether your meeting is a quick catch up over a cup of coffee or a more formal affair, we can accommodate this in our range of booth, private dining chef's table and more private tables. We pride ourselves on going the extra mile in every way and our little touches and decorations will brighten up the most mundane meeting. Wi-Fi is available across our club & restaurant.

WORKING BREAKFASTS & LUNCHES

Whether it's a quick breakfast with a colleague or a more substantial event over lunch, we provide the everyday escapes that are so essential to your busy working lives. We are open from 8am ensuring you can get those meetings out of the way bright and early. Speak to us about our pre-order packages or order from our a la carte.

BEAUTIFUL WEDDING RECEPTIONS

WHAT WE DO

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Whether it's an intimate wedding reception for 50 or a lavish affair for 100, our wonderful "I Do" team will organise every little detail for you from the enquiry right through until the day itself. Our little black book of suppliers and the multitude of little touches, from inspirational quotes to dainty trinkets, make every event that little bit more special.

BIRTHDAYS, ENGAGEMENTS, ANNIVERSARIES & PARTIES

For all life's celebrations, we are here to make your day extra special and create a memorable experience for you and your guests. Let us take care of all your wishes whilst you can stay in the moment and soak in all the love and joy with your loved ones.

FILMING LOCATION & PRODUCT LAUNCHES

The Granary is no ordinary venue! Relive British comedy's most watched scene from Only Fools & Horses of Del Boy falling thru the bar or walk thru the doors where over 1500 Bands including Black Sabbath, Slade, ACDC, Thin Lizzie, Def Leppard, Status Quo once played. Our entire venue is available for film shoots, product launches or anything that needs a spectacular space.

CHRISTMAS

From glittering receptions to beautiful banquets, we have your Christmas party all wrapped up across our club & restaurant. We have a selection of seasonal drinks and food packages from drinks and canapés to a variety of set menus, all paired with second-to-none service that will add sparkle to any Christmas event.

SUMMER PARTIES

When the sun is shining, we'll let the warm breeze flow through our Byzantine arches & if the sun fails to appear, stay warm in our all-weather restaurant surrounded by palm and fig trees to save the day. From beautiful sharing cocktails to light bites and gorgeous everyday escapes, we are here to help you celebrate the summer in style.

OUR EXTRA TOUCHES

While the hire fee and menu prices cover everything needed to host an extraordinary celebration, there are times when a little extra is required. See our recommended suppliers from florists, DJ's to live musicians. You are also welcome to book your preferred suppliers.

THE GRANARY RESTAURANT EXCLUSIVE HIRE

Our gracious and airy restaurant can be hired exclusively. The large sash windows and the open kitchen give a feeling of 'grandeur'. With feasting menus and wine pairings available we use the best ingredients from our fantastic local suppliers to create the best seasonal dishes.

> Seated, up to 95 guests Drinks & canapés, up to 120 guests



THE GRANARY CHEF'S TABLE

A beautiful, intimate butcher's block that has been upcycled to create the most stunning Chef's table overlooking the open fire kitchen with high seating. Perfect epic sharing feasts and buffets for any special occasion.

> Seated, up to 10 guests Drinks & canapés, up to 20 guests





THE GRANARY MURAL BOOTH

A hand painted nook by mural artist Ellen Donahue. This is the perfect uplifting space for private dining, special occasions or round table business meetings and anything that requires a little privacy.

> Seated, up to 9 guests Drinks & canapés, up to 9 guests

THE GRANARY BACK DINING ROOM

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This elegant dining space overlooking Queen Square can be closed off from the rest of the restaurant for a formal seated meal or a smaller gathering. Our fresh, seasonal menu reflects the best seasonal ingredients from our fantastic local suppliers.

> Seated, up to 30 guests Drinks & canapés, up to 50 guests





THE GRANARY FRONT COFFEE BAR

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Our light and airy café style bar area is a relaxed place to catch up for a breakfast meeting or some aperitifs with comfy armchairs, bar stools and tables. We can lay a selection of finger food, breakfast pastries and hot milk buns whilst the bar can serve freshly ground coffees, iced teas, smoothies, craft beers and cocktails.

> Drinks & canapés, up to 30 guests

OUR MENUS

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GRANARY FEASTING MENU E33 per person

SHARING DIPS, CRUDITÉS & FLATBREADS The perfect sharing starter for the table with a selection of dips and garlic flatbreads

> Fava bean hummus (ve/gfo) Confit courgette & peas (ve/gfo) Garlic & herb yoghurt (v/gfo) Preserved tomato ezme (ve/gfo)

THE MAIN EVENT

Choose one from the following -Slow Braised Lamb Slow cooked Lamb Shoulder, cracked wheat Pilaf, blackened cabbage, mint & coriander chutney Chargrilled Castlemead Chicken Oregano, garlie & chilli marinade, grilled green chilies, hung yoghurt, old bay fries (gfo) Kale Wrapped Day Boat Fish Biant cous coconut adobo sauce, coconut sambal, sweet pickles (gfo)

Twice Cooked Aubergine Dahl Makhani dahl, coconut yoghurt, crispy buckwheat, coriander (ve/gfo)

> DESSERTS Chocolate Mousse colate tuile, caramac ice cream, honeycor Harveys Bristol Cream Trifle Cherry jelly, almond cake, tonka custar

Slow Cooked Pineapple Lime granita, coconut sorbet (ve/gf) (vg) vegetarian (ve) vegan (gfo) gluten free optio

The GRANARY

	PS aw vegetables on ice
Hummus fava beans, rapeseed oil, sunflower seed tahini 6 (VE/GF) Hung Yogurt roasted garlic & fresh herbs 7 (V/GF)	Ezme fire braised tomatoes, pickled chili, persian spice 6 (VE/GF) Smokey courgette peas, mint, lemon 7 (VE/GF)

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FISH

Dayboat fish grilled in kale leaves, coconut

24

Grilled XXL ti

VEGETABLES

Delica pumpkin & fava bean kofta, mir

riander chutz conut yoghur 10 (VE/GF)

16 (VE/GF)

COOKED OVER FIRE

 STORY FARMS LAMB
 CHICKEN

 Kofta, mint & coriander chutney, ung organic westoountry yoghurt lif.(37)
 Kofta, mint & coriander chutney, hung organic westoountry yoghurt g(G)

 uts served with braised tomatoes, utneys, pickles, herbs and lemon.
 3 or 6 pieces on the bone, double marinade, chutney, pickles, herbs & kiemon

Lamon leg steak (2209) 18 (s) & & lemon Two point rack (served pink) 25 (s) 15.5 / 27 (s) Lemon Boneless lamb chops (two) 18 (s) 28 (s) 28 (s) SIDES

Consider guine a facilità deci parte 5007 / Boon serves antari anno appresentatione (1998) / 2010 (2010)
 / Grilled onion & green chilles, molasses 3/WGGF / Plain flat bread 3/WE
 CHUTNEYS & SAUCES
 Garlie yoqhurt 2(GF) / Coriander chilters 2/WGFG / Habanero sambal 2/W5GF / Sichuan mayo 2

Allergens If you have any allergies or dietary requests, please inform your waiter who will assist

The **GRANARY**

LIGHT BREAKFASTS Freshly baked pastries from 3 Buckwheat waffle, sugar, lemon 4.5 Almond milk soaked oats, roasted stone fruit, macerated berries, cocomut yoghurt 5 Five grain and honey granola, gooseberry curd, shiso, hung yoghurt 5

EGGS	GRANARY BREAKFASTS	MODERN CLASSICS
SIMPLE EGGS Two free range eggs on toasted flatbread 5 SMOKED TROUT Two poached eggs, trout roe, cider	Smoked bacon, "sosij", fried egg, mushrooms, black pudding fritter, fire braised tomatoes, smokey fava beans, flatbread 14 Courgette & pea fritter,	SMASHED CREENS Smashed courgette & English peas, toasted flatbread, mint, yoghurt, lemon 7.5 SOUTH-ASIAN
hollandaise, buckwheat waffle 11.5	scrambled tofu, mushrooms, fire braised tomatoes, smokey	Omelette, dahl, pickled green chili & red onion relish,
THICK CUT SOMERSET HAM Two poached eggs, cider	fava beans, flatbread 14	turmeric, coriander 9.5
hollandaise, buckwheat waffle 10.5	EXTRAS	BAKED ECCS Smokey British fava beans, free range eggs, smashed pear
SESAME BUTTERED SPINACH Two poached eggs, cider hollandaise, buckwheat waffle 9.5	Chargrilled "sosij" 5 Roasted mushrooms 5 Smoked streaky bacon 4 Black pudding fritter 4	fire braised tomatoes, whippe Somerset feta. 10.5
BIG NATHS PASTRAMI Two poached eggs, cider hollandaise, buckwheat waffle 12.5	Fire braised tomatoes 4 Sesame buttered spinach 3 Smokey fava beans 3 Fried or poached egg 2	STEAK & EGGS 602 Devon Red sirloin steak, two beef fat fried eggs, chermoula, fried flatbread 16-5

Smoked streaky bacon 5.5 / Chargrilled "source" 6 / Rosted mushrooms 6 / Two egg omelette 4 Add cave aged cheddar 2 / Extra Illing 3

Espresso / Filter /	Pot of tea 2.5	Somerset apple 3	The nutty one 4.5	Mimosa 7
Americano 2.75	Breakfast Blend, Earl Grey,	Freshly juiced	Coconut, banana, cacao,	Fizz, orange juice
Flat white / Latte / Cappuccino 3.2	Darjeeling, Sencha Green, Jasmine, Red Berry, Camomile	Orange / Pineapple / Cranberry / Pink	vanilla, honey The red one 4.5	Espresso Martini 9 Bristol Distilling Co Triple B Vodka
Hot chocolate 3.5	Fresh mint tea 2.5	Grapefruit / Tomato 3.5	Raspberry, apple, strawberry, redcurrant, cherry	77 Black Coffee Liqueur, Bris Syrup Co Vanilla, Wogan cof
Iced coffee 3.2	Ordered Marsh 0.0		The green one 4.5	Bloody Mary 9
	Original blend 2.5 Raspberry / Elderflower / Passion fruit / Peach 2.9		Apple, kale, cucumber, spinach	Bristol Distilling Co Triple B Vodk Tomato Juice, Worcestershir Sauce, Tabasco, Salt, Pepper

GET IN TOUCH

Our experienced events team look forward to working every step of the way with you to make sure we deliver excellence throughout with a personal touch.

Damaris, General Manager



32 WELSHBACK BRISTOL BSI 4SB 0117 468 0032 events@granarybristol.com www.granarybristol.com

Terms & Conditions

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event. The deposit is fully refundable up to 14 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable. The balance is payable on or before the day of your booking.

On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day. All of our exclusive use events are subject to a minimum spend which differ from day to day.

